

Vergelegen Shiraz 2001

Dark ruby with hints of berry fruit and spicy/peppery, violets nose. The tannins are ripe and soft with a long lasting aftertaste.

variety : Shiraz | 100% Shiraz

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.39 ta : 6.0 g/l

type : Red **style** : Dry **wooded**

pack : Bottle

Fairbairn Capital Trophy Wine Show 2003 - Gold Trophy for Best Shiraz

ageing : Will reward with further maturation in bottle.

about the harvest: The grapes were picked at 25.4° Balling and then transported in 500 kg bins to the Vergelegen winery.

in the cellar : The grapes were hand sorted on slow moving conveyors. All the grapes were crushed and destemmed. (30 mg/l SO₂ was added before fermentation. The Shiraz must was then inoculated with yeast, NT112. Fermentation took 7 days and was conducted at a temperature of 27°C with a minimum of 4 pump overs per day. After fermentation the wines was racked off in to 225l barrels for malolactic fermentation. The wines were bottled after 13 months in small oak (30% new American oak, 70% French).



Vergelegen Wines

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